

BRAUN

Multipractic

MC 100 Type 4176

Multipractic 200

MC 200 Type 4177 **plus**

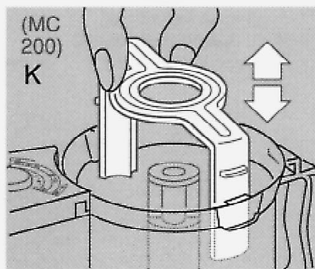
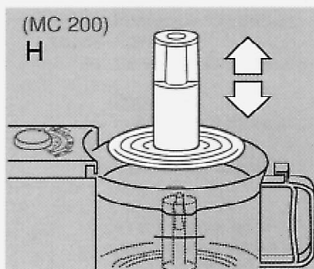
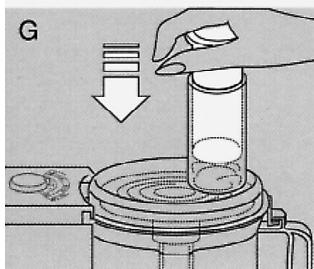
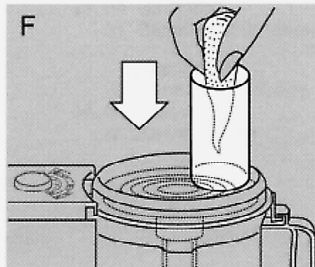
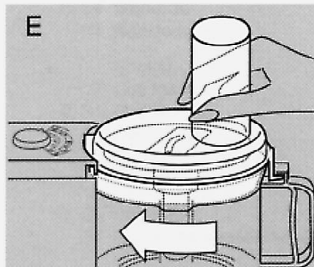
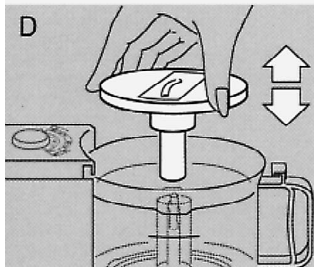
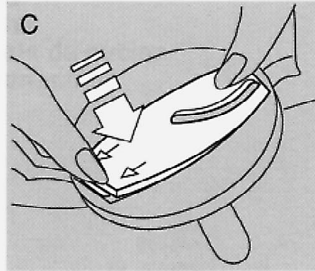
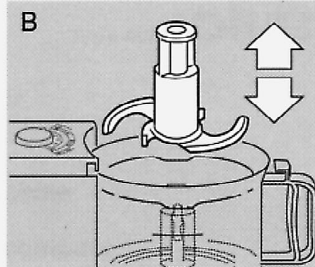
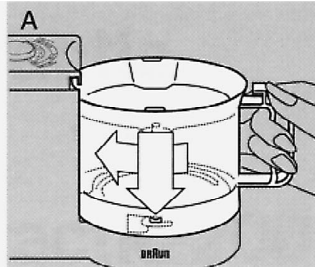
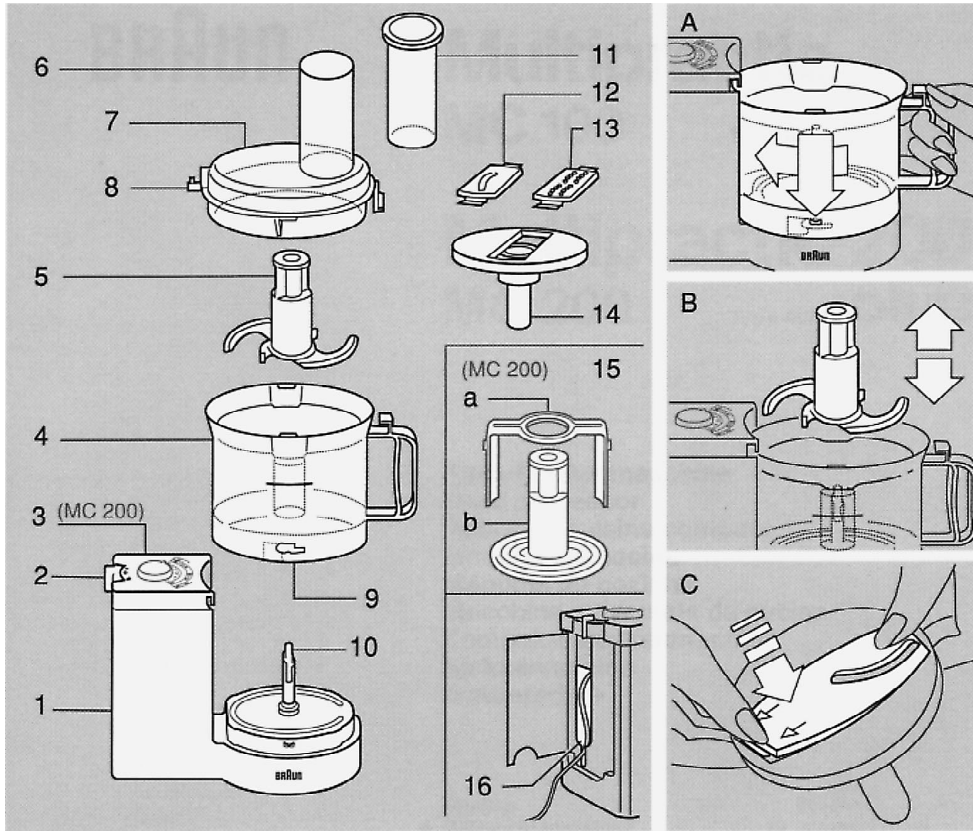
Food processor

English

Use Instructions

Guarantee

Service Centers



English

Read all instructions carefully before using this product.

Important

- **the blade ⑤ is very sharp!** Take hold of the blade by the plastic knob only. After using the blade, always take it out of the working bowl ④ first, before removing the processed food.
- Your voltage must correspond to the voltage printed on the bottom of the appliance. Connect to alternating current only.
- Keep the appliance out of the reach of children.
- This appliance was constructed for household use only to process the listed quantities.
- None of the parts (including the working bowl) are microwave-proof. These parts should not be washed in the dishwasher either.
- Braun electric appliances meet applicable safety standards. Repairs on electrical appliances must only be done by authorized service personnel. Faulty, unqualified repair work may cause accidents or injury to the user.
- The mains cable of this appliance can only be changed by an official Service Dealer, since it requires a special tool.

Specifications

- Voltage/wattage: See typeplate on the bottom of the appliance.
- Operating time and max. capacity: See processing instructions.

Ⓒ This product conforms to the radio interference suppression requirements as laid down by the Council Directive 82/499 EEC or 87/308 EEC.

Safety fuse

This unit is equipped with a self protecting system which prevents damage to the motor in the case of accidental overload and/or blockages. In those cases the unit will automatically stop. Turn the appliance off and leave for two minutes. Afterwards, turn the appliance on again and continue the operation. If the motor will not start, it has not cooled off sufficiently. Turn the unit off again and wait long enough for the motor to cool off thoroughly. Store the appliance after use only after having turned it off, or pull the plug out of the socket.

Description

- ① Motor base
- ② Switch
- ③ MC 200 only: Speed selector
- ④ Working bowl
- ⑤ Blade
- ⑥ Feed tube
- ⑦ Lid
- ⑧ Lid lock
- ⑨ Guide opening

- ⑩ Central shaft
- ⑪ Pusher
- ⑫ Slicing insert
- ⑬ Shredding insert
- ⑭ Carrier disc
- ⑮ a MC 200 only: Deflector
- ⑮ b MC 200 only: Beater disc
- ⑯ Cord storage compartment

Switch ②

0 = off

I = on

L = pulsator setting

For safety reasons, the motor turns on only if the lid ⑦ has been locked properly (see «Assembly»).

Assembly

Place the working bowl ④ on the central shaft ⑩. Ensure that the guide opening ⑨ on the working bowl is aligned with the notches on the motor base. Turn the working bowl slightly in the direction of the arrow until it latches (A). (The lid lock ⑧ must slide into the opening at the top of the motor base.)

- When using the blade ⑤: Simply place the blade on the central shaft ⑩ and press until it rests in place (B).
Important: Always insert blade ⑤ before putting in food.

- When using the slicer/shredder: Insert the cutting insert you want (⑫, ⑬) into the carrier disc ⑭. Insert the sharp side first; then snap the side with the arrows in place (C).
Then place the carrier disc ⑭ on the central shaft ⑩ (D).

MC 200 only:

- When using the beater disc ⑮ b and deflector ⑮ a: Place the beater disc in the working bowl first (H) and then push the deflector over the two notches of the working bowl so that it fits exactly into the grooves inside the bowl (K).
Place the lid ⑦ on the working bowl ④, coupling the lock ⑧ on the lid ⑦ with the guide rail on the motor base ①. Turn the lid clockwise until it engages onto the motor base ① with an audible click (E). For safety reasons, the motor will only operate if the lid ⑦ has been locked properly.

Processing in the working bowl

- Insert the food you want to process into the working bowl only after you have inserted the blade ⑤.
- Do not exceed the maximum capacity indicated in the tables.

Depending on what you want to process, the ingredients can either be put directly into the working bowl ④ or through the feed tube ⑥ even while the motor is running (F).

Chopping

Use the blade ⑤. The following tables will give you an indication of what can be processed with your Braun appliance.

For best results, do not fill the working bowl with quantities over those listed. The processing times are only references; they depend on the quality of the food, the degree of fineness you want, etc.

Food	Capacity	Preparation	Switch setting	MC 200 only: Speed sel. setting	Approx. operations or seconds
Meat	400 gr.	2 cm. cubes	I	5	30 sec.
Eggs (hard boiled)	6	whole	L	5	7 - 10 times
Tomatoes	500 gr.	quartered	I	5	20 sec.
Onions	350 gr.	quartered	L	5	6 - 10 times
Carrots	300 gr.	in pieces	I	5	30 sec.
Hazelnuts	300 gr.	whole	I	5	40 sec.
Parsley	1 bunch	without stems	L	5	6 - 10 times
Pizza dough	400 gr. + ingredients		I	5	30 sec.
Cheese (hard)	300 gr.	2 cm. cubes	I	5	40 sec.
Apples	300 gr.	in pieces	I	5	30 sec.
Chocolate	100 gr.	in small pieces	I	5	40 sec.
Hard bread for bread crumbs	1 thick slice	in pieces	L I	5 5	6 - 10 times 40 sec.

Whisking

● Basically, whisking eggwhites, cream and sponge cakes can be done with the blade ⑤. However, the Braun MC 200 comes with a special beater disc ⑥ b and deflector ⑥ a that should be used for cream, eggwhites and sponges only.

● When beating eggwhites with sugar, put the sugar into the working bowl after inserting the attachment required. As a rule, add 2 level tablespoons of sugar to one eggwhite.

Blending

● When mixing liquids, do not exceed the maximum capacity = 700 cm³ (line in the working bowl ④).

● When mixing drinks, use the blade ⑤ and the deflector ⑥ a of the MC 200.

Food	Capacity	Preparation	Switch setting	MC 200 only: Speed sel. setting	Approx. operat. time	MC 100 access.	MC 200 access.
Eggwhites (MC 100)	2 - 4	Add 4 tablespoons water per egg straight into working bowl	I	–	2 min.	Blade	–
Eggwhites (MC 200)	2 - 4	Add 4 tablespoons water per egg straight into working bowl	I	4	1 min. 30 sec.	–	Beater disc + deflector
Whipped cream	1/4 l cream	Chilled	I	3	1 min.	Blade	Beater disc + deflector
Mixed drinks + milk shakes	700 cm ³	Blend fruit first + then add liquids	I	4 - 5	1 - 3 min.	Blade	Blade + deflector

Slicing, shredding

Use the carrier disc ⑭ with the cutting insert you want (see «Assembly»). Insert the food to be processed into the feed tube ⑥ while the motor is turned off.

Food can then be added through the feed tube even while the motor is running (F).

● Never reach into the feed tube ⑥ while the motor is running. Always use the pusher ⑩ to push food through the feed tube (G).

● When using the MC 200, set the speed selector at 1 - 2 for slicing and at 3 for shredding.

Disassembly

Switch the unit off first (switch set at «0»). Slightly turn the lid counter-clockwise and lift it off.

Then remove the blade or carrier disc – whichever you may be using. Press the cutting insert out of the carrier disc on the side marked with the arrow.

Turn the working bowl against the direction of the arrow to unlock and lift off.

Cleaning

Always switch the unit off and pull the plug out of the socket first.

Clean the housing with a damp cloth only. All other parts may be washed in warm water and normal dishwashing liquids. Dry all parts well before replacing.

Unit may discolour when processing food with high degree of pigments (e. g. carrots); use vegetable oil to clean.

Subject to change without notice.

Guarantee

We grant a 1 year guarantee on the product commencing on the date of purchase.

Within the guarantee period we will eliminate, free of charge, any defects in the appliance resulting from faults in material or workmanship either by repairing, or exchanging parts or exchanging the whole appliance as we may choose.

Not covered by this guarantee: damage arising from improper use or storage (operation with incorrect current/voltage, plugging it into an unsuitable power point, breakage), normal wear and defects which have a negligible effect on the value or operation of the appliance.

The guarantee becomes void if repairs are undertaken by unauthorised persons and if original Braun parts are not used.

The guarantee only comes into force if the date of purchase is confirmed by the dealer's stamp and signature on the guarantee card and registration card, and if the registration card is sent to the Braun guarantee office within 4 weeks of purchase.

This guarantee extends to every country where this appliance is supplied by Braun or its appointed distributor and where no import restrictions or other legal regulations hinder or prevent service being given under guarantee.

Service under the guarantee does not affect the expiry date of the guarantee. The guarantee on parts or entire appliances which are exchanged ends when the guarantee on this appliance expires.

In the event of a claim under this guarantee, hand in the complete appliance with the valid guarantee card to your dealer, or send both to the nearest Braun Customer Service Centre.

All other claims including for damages resulting from this guarantee are excluded unless our liability is legally mandatory.

Those claims arising out of the sales contract with the vendor are not affected by this guarantee.

For UK only:

This guarantee in no way affects your rights under statutory law.